



MENU



For over 30 years, Ristorante Mirò, one of the largest venues in the city of Turin, has offered an exclusive atmosphere and a refined culinary experience, skillfully blending innovation and tradition.

MIRO' TASTING MENU

SALOTTI SABAUDI

36


Tasting of traditional Piedmontese dishes:

- ◆ Fresh tomino cheese with green sauce
- ◆ Hand-chopped Madama Bianca tartare
- ◆ Seasonal vegetable flan
- ◆ Fresh maccheroncini with Langhe's white ragù
- ◆ Sliced Fassona beef with seasonal side
- ◆ Bunet

BRONTE A TAVOLA

39

Tasting of Sicilian specialties:

- ◆ Yellowfin tuna^ meatballs on tomato gazpacho
- ◆ Swordfish* roll with white eggplant caponata and toasted Avola almonds
- ◆ Octopus salad* with potatoes and Naturosa cherry tomatoes
- ◆ Fresh tagliolini with pistachio pesto and prawns*
- ◆ Grilled yellowfin tuna^
- ◆ Sicilian cassata 

KIDS MENU

FRESH MACCHERONCINI WITH TOMATO SAUCE	6
FRESH MACCHERONCINI WITH MEAT RAGU'	6
FRESH MACCHERONCINI WITH PESTO	6
THIN CHICKEN CUTLET* WITH FRENCH FRIES*	7
WURSTEL WITH FRENCH FRIES*	7

Starters

SEAFOOD STARTERS

🍷	FINE DE CLAIRE OYSTERS per piece	3
🍷	SEAFOOD CRUDITÉ 2 oysters, 2 red prawns*, 2 scampi*, tuna^ and amberjack^ carpaccio	26
	STEAMED MUSSELS with San Marzano tomato	13
🍷	MARINARA MUSSELS with oil, lemon and parsley	13
LE STELLE DEL MIRO	SEAFOOD CAROUSEL octopus salad*, tuna^ meatball with Camone tomato mustard and jalapeño, drunken dormouse*, marinated salmon^, fisherman's caponata with eggplant and raw tuna^, swordfish roll*	19
🍷	BLUE PRAWN* AND TUNA^ TARTARE with tomato gazpacho, basil and lemon zest	16



LAND STARTERS

	SICILIAN DELIGHTS ragù arancino°, panelle and eggplant caponata meatball°	11
🍷	EGGPLANT CAPONATA with pistachio powder	9
🍷	SEASONAL VEGETABLE FLAN with toma fondue and dried pepper powder	9
LE STELLE DEL MIRO	HAND-CHOPPED FASSONA TARTARE with capers, toma fondue, Parmesan shavings	14
	PIEDMONT AT MIRÒ Fassona tartare, vegetable flan with toma fondue, veal cheek croquette° with green sauce, spicy tomino cheese	17

Service charge 2.5

°homemade product, blast chilled to ensure consistent quality

^fresh product, blast chilled to ensure consistent quality

*if fresh product is unavailable, frozen will be used

FIRST COURSES



Our fresh pasta is daily homemade, with care and attention. Bronze-drawn for a rough texture that perfectly holds sauces and flavors.

LAND DISHES

✔ **POTATO GNOCCHI “ALLA NORMA”** with ricotta mustia, fried eggplan and thyme crumble 14

FRESH MACCHERONCINI WITH WHITE RAGU’ from the Langhe 16

FRESH TORCHIO MACCHERONCINI with tomato concassé, cayenne paprika, crispy pork cheek and pecorino flakes 14



ETNA AND LANGHE FRESH SPAGHETTONI with Sicilian pecorino cream, black pepper and truffle 16



CREAMY PEA RISOTTO with Fassona tartare and toma fondue scented with lemon 15



🌾 Gluten free, but cross-contamination may occur

✔ Vegetarian

SEA FIRST COURSES



FRESH SPAGHETTI "CA MUDDICA" with anchovy fillets from Sciacca and Pachino tomatoes 14

FRESH SPAGHETTI WITH VERACI CLAMS 19

FRESH TAGLIOLINI WITH PISTACHIO PESTO, PRAWNS*, confit tomatoes and lime 20



YELLOW TOMATO AND SEARED OCTOPUS* RISOTTO 18
with lime, 'nduja drops and burrata cream

FRESH TAGLIOLINI WITH LOBSTER^ and yellow tomato cream 24



Our fresh pasta is our daily promise of quality and dedication. A team effort born from our passion for authentic food and customer satisfaction.

Service charge 2.5

*homemade product, blast chilled to ensure consistent quality

^fresh product, blast chilled to ensure consistent quality

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FRIED SEAFOOD

FRIED CALAMARI* with crispy vegetables in batter 17

ROYAL MIX FRIED with Sciacca pink prawns*, calamari*, king prawn*, mixed fish* and crispy vegetable batter 21

Our grill house



GRILLED SEAFOOD

🍷 GRILLED YELLOFIN TUNA^ 16

🍷 GRILLED CALAMARI* 14

🍷 OCTOPUS* TENTACLE ON POTATO PURÉE 18

🍷 GRILLED SWORDFISH* 15

🍷 GRILLED SEA BASS^ 16

MIXED GRILLED SEAFOOD 29

🍷 Yellowfin tuna^, calamari*, swordfish*, king prawn*, sea bass^

CATCH OF THE DAY ask our staff! €/hg

Service charge 2.5

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GRILLED AGED MEAT

Aging enhances the meat, making it more tender, flavorful, and easier to digest.

After slaughter, meat is not particularly appetizing, but over time the fibers become tastier and more tender.

🍴	GIOVENCA RIBEYE 600G	27
🍴	MADAMA BIANCA RIBEYE 600G	27
🍴	IRISH ANGUS RIBEYE 600G	32
🍴	CHIANINA RIBEYE 600G	37
🍴	TOMAHAWK 1KG	56
🍴	SOUTH AMERICA Picanha 300G	22
🍴	FASSONA BEEF TAGLIATA 250G	17
🍴	FASSONA BURGER 250G	15
🍴	MIXED GRILL OF SELECTED MEAT 600G Giovenca ribeye, Picanha, sirloin, pork ribs, homemade sausage	29
🍴	MIXED GRILL OF SELECTED MEAT 1,2KG Giovenca ribeye, Picanha, sirloin, pork ribs, homemade sausage	54



SIDES

🍴	BAKED POTATOES	5
🍴	FRENCH FRIES*	4
🍴	OVEN - ROASTED VEGETABLE RATATOUILLE	5
🍴	MIXED SALAD	4

🍴 Gluten free, but cross-contamination may occur

🌱 Vegetarian

LA TABISCHERIA

The Tabisca is a traditional Sicilian-style pizza, long and flat in shape, made with durum wheat flour and topped with olive oil and salt.

The word Tabisca carries the charm of cultural fusion typical of the island. “Tabisc” is in fact the Arabic term for a type of bread still baked today in parts of the Mediterranean.



Thanks to the high percentage of coarse flour in the dough, Tabisca is lighter and easier to digest.

Choose the charcoal dough for your Tabisca! +1€

THE CLASSICS

	single	1/2 m
🌱 BALLA tomato, mozzarella, basil	7	14
🌱 BOTERO tomato, mozzarella, gorgonzola, onion	9	18
🌱 LEONARDO tomato, mozzarella, champignon mushrooms	9	18
RENOIR mozzarella, sausage, turnip greens	10	20
RAFFAELLO tomato, mozzarella, sausage	9	18
MUNCH tomato, mozzarella, anchovies, taggiasche olives	9	18
DALÌ tomato, mozzarella, cooked ham	8.5	17
GUTTUSO tomato, mozzarella, spicy salami	9	18
CARAVAGGIO tomato, mozzarella, cooked ham, mushrooms	10	20
PICASSO tomato, mozzarella, wurstel	8.5	17
🌱 BOTTICELLI tomato, mozzarella, arugula, ratatouille of roasted eggplant, zucchini, and peppers	10	20
🌾 GLUTEN FREE MARGHERITA*	10	

GOURMET *with charcoal dough*



MONET buffalo mozzarella, mortadella, burrata, single 1/2 m
pistachio pesto, confit tomatoes 14 28

VAN GOGH carbonara cream, crispy guanciale, 14 28
pecorino spheres, pecorino cream

ALBESE PIU' mozzarella, truffle cream, raw 13 26
Fassona beef, Grana Padano flakes

MARINETTI buffalo mozzarella, caramelized red 14 28
onion, gorgonzola, Fassona beef tartare drops
(added after baking)



KLIMT mozzarella, caramelized red onion, 'nduja, 14 28
stracchino, smoked scamorza, sausage

MATISSE buffalo mozzarella, confit tomatoes, 13 26
marinated salmon, basil cream, toasted almonds

THE SPECIALS



CHAGALL buffalo mozzarella, gorgonzola, sausage, caramelized single 1/2 m
red onion 12 24

WARHOL tomato, sausage, burrata (added after baking) 12 24

MANTEGNA mozzarella, stracchino, speck, confit cherry 11 22
tomatoes, crunchy pistachio

TABISCA tomato, Primo Sale cheese, Sicilian pecorino, 11 22
taggiasche olives, anchovies, red onion

✓ GOYA tomato, buffalo mozzarella, basil 10 20

TURNER tomato, mozzarella, spicy salami, 'nduja, smoked 11 22
scamorza

MIRO' tomato, buffalo mozzarella, Taggiasca olives, prosciutto 10,5 21
crudo, basil

✓ PIZARRO mozzarella, cherry tomatoes, stracchino, arugula, 11 22
Grana flakes

✓ MONDRIAN tomato, mozzarella, gorgonzola, Primo Sale, 10 20
Grana

✓ PINTURICCHIO tomato, mozzarella, fried eggplant, salted 10 20
ricotta

MANZU' tomato, mozzarella, artichokes, cooked ham, olives, 12 24
mushrooms

FOCACCE AND FARINATA

✓ WHITE FOCACCIA	5
FOCACCIONE BELLO E BUONO double dough focaccia with cherry tomatoes, arugula, 18-month Parma ham, Grana flakes, whole buffalo mozzarella, balsamic glaze	15
FOCACCIA PISTACCHIO E BURRATA pistachio, speck, burrata, caramelized red onion	14
✓ FOCACCIA BURRATA AND CHERRY TOMATOES	12
✓ FOCACCIA BUFFALO MOZZARELLA, CHERRY TOMATOES AND RAW HAM	13
✓ CLASSIC FARINATA	5

Addition of

	single	1/2 m
Raw ham, speck, porcini, bresaola, buffalo mozzarella, burrata	2.5	5
Whole burrata/buffalo mozzarella, truffle cream, seafood*	5	10
Other ingredients	1	2

BEERS

	Half pint	Imperial pint
<i>draught beers</i>		
LEFFE ROSSA	6	8
LEFFE ROYALE double malt	6	8
FRANZISKANER WEISS	5	7
	<i>small</i>	<i>medium</i>
SPATEN BLONDE	3.5	6

SOFT DRINKS



	small	medium
<i>soft drinks on tap</i>		
COCA-COLA, FANTA, SPRITE	3.5	4.5
<i>canned drinks</i>		
COCA-COLA, COCA-COLA ZERO, FANTA, SPRITE, RED BULL, LEMON SODA		3.5
<i>glass-bottled drinks</i>		
COCA-COLA, COCA-COLA ZERO, ACQUA TONICA KINLEY, LEMON SODA, FANTA, SPRITE, CRODINO, CHINOTTO LURISIA		3.5
<i>bottle</i>		
LURISIA WATER STILL/SPARKLING 0.5 cl		2.5



CELEBRATE WITH US!
Discover our menus for
your EVENTS, BIRTHDAYS
and CEREMONIES



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MENU IN ENGLISH**



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Mirò Ristorante Pizzeria Disco Cafè



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